

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1. (Currently Amended) A parbaked crust for a premium pizza, the crust comprising a flour based dough formula comprising 65 to 75 wt% moisture, 0.5 to 2 wt% sugar sweetener, and less than 2 wt% oil, the parbaked crust capable of expansion upon baking at 350°F to 450°F; wherein the crust edge comprises a registration means engaging edge and the edge has a square or rectangular aspect with a symmetry as the crust is rotated around a central part and has an irregular profile as a result of its manufacture.

2. (Original) The crust of claim 1 wherein the parbaked crust can expand in height by at least 10% upon final baking.

3. (Currently Amended) The crust of claim 1 further comprising:

- (a) a substantially planar crust in a substantially square aspect having a crust edge; and
- (b) the crust has four fold a symmetry.

4. (Cancelled)

5. (Original) The crust of claim 1 wherein the crust comprises a rectangular shape.

6. (Original) The crust of claim 1 wherein the crust comprises a single layer of parbaked dough and can expand in height by at least 10% upon final baking, and at least 5% of the surface can depart from the planar nature of the parbaked crust.

7. (Original) The crust of claim 3 wherein the crust edge comprises an irregular sinusoidal profile.

8. (Original) The crust of claim 1 wherein the crust edge comprises an irregular series of connected line segments.

9. (Original) The crust of claim 1 wherein the crust has a thickness of about 0.2 to about 2 centimeter and comprises about 1.3 to 1.9 wt% oil.

10. (Original) The crust of claim 1 wherein the crust comprises a surface application of bread crumbs in an amount of about 2 to about 40 grams of bread crumbs per each pound of crust.

11. (Currently Amended) A parbaked crust unit for a premium pizza, the crust comprising a flour based dough formula comprising 65 to 75 wt% moisture, 0.5 to 2 wt% sugar sweetener and less than 2 wt% oil, the crust comprising:

(a) a substantially planar crust having a substantially planar surface, the crust having a substantially square aspect having a crust edge;

(b) the crust edge having an irregular profile; and

(c) the substantially planar surface having a coating of sauce and pizza toppings, the parbaked crust capable of expansion upon baking at 350°F to 450°F; wherein the crust edge comprises a registration means engaging edge and the edge has a square aspect with a symmetry as the crust is rotated around a central part and has an irregular profile as a result of its manufacture.

12. (Original) The crust of claim 11 wherein the crust comprises a single layer of parbaked dough and the crust comprises a four-fold symmetry when rotated in the plane of the planar crust.

13. (Original) The crust of claim 11 wherein the crust comprises a single layer of parbaked dough and the crust comprises a rectangular shape.

14. (Original) The crust of claim 11 wherein the crust edge comprises an irregular sinusoidal profile.

15. (Original) The crust of claim 11 wherein the crust edge comprises an irregular series of connected line segments.
16. (Original) The crust of claim 11 wherein the crust has a thickness of about 0.2 to about 2 centimeter and comprises about 1.3 to 1.9 wt% oil.
17. (Original) The crust of claim 11 wherein the crust comprises a surface application of bread crumbs in an amount of about 2 to about 40 grams of bread crumbs per each pound of crust.
18. (Original) The crust of claim 11 wherein the crust edge ranges from about 11.25 to about 12.5 inches on a side.
19. (Original) The crust of claim 11 wherein the crust has a surface area of about 110 to 150 in².
20. (Original) The crust of claim 11 wherein the crust has a weight of about 9 to about 12 ounces.
21. (Original) The crust of claim 11 wherein the premium dough comprises about 49 to 52 wt% flour, about 34 to 37 wt% water, about 1 to about 2 wt% sugar sweetener and comprises about 1.3 to 1.9 wt% oil..
- 22 - 44. (Cancelled)
45. (Original) The crust of claim 1 wherein the crust has a crust edge that ranges from about 11.25 to about 12.5 inches on a side.
46. (Original) The crust of claim 1 wherein the crust has a crust edge that is about 8 inches on a side.

47. (Original) The crust of claim 11 wherein the crust edge is about 8 inches on a side.

48 - 51. (Cancelled)

52. (Currently Amended) The crust of claim 1 wherein the crust has a crust edge having an irregular profile such that the risen, expanded and baked crust obtains toast marks substantially similar to a brick-oven fired conventional hand formed crust.

53 - 54. (Cancelled)